



-- Discover daily new offerings on our large chalk board --

Appetizers

White Wine Soup

topped with cinnamon bread crumbles

7,50 **Fine Beef Broth with homemade ...** 6,50
liver dumplings -or- herbal pancake strips

Franconian Specialties

Crispy Pork Shoulder (raw Wt. 800g)

in our beer gravy and potato dumplings

19,80 **Pork Roast in Beer Gravy** 17,80

with savory cabbage (contains bacon) and potato dumplings

Boiled Beef in Horseradish Sauce

served on ribbon pasta and a side of cranberries

19,80 **Pair of Farmer's Bratwürsts** 14,90

served with sauerkraut and rye bread

Franconian Sauerbraten

with red cabbage and potato dumplings

20,90 **Beef Cheek in Red Wine Sauce** 24,80

served with red cabbage, potato croquettes and cranberries

Schnitzel

Brauhaus Schnitzel

schnitzel with creamy mushroom gravy and ham, baked with cheese, and a side of french fries

19,80 **Schnitzel prepared with chicken** +2,20
upgrade any of our popular schnitzel varieties

Sheep's Cheese Schnitzel

breaded schnitzel baked with honey and thyme, and a side of hash brown potatoes

19,80 **Schnitzel "Mexico"** 18,90

breaded schnitzel, baked with jalapeños and cheese, and a side of french fries

Schnitzel "Vienna Style"

breaded schnitzel served with french fries

16,50 **Creamy Gravy Schnitzel** 17,80

plain schnitzel in creamy gravy, and homemade pasta

Allgäu Cheese Schnitzel

breaded schnitzel baked with cheese, served with fries

18,50 **Cordon Bleu** 20,90

filled with ham and cheese, served with fries

add a **Fresh Market Salad** to any of our main dishes +4,50

Steak & Grill

Angus Rump Steak (raw min. 220g)

served with potato wedges and your choice of:

- 1) our homemade spicy pepper-herb sauce -or-
- 2) our homemade herbal butter

28,90 **Pork Lain Casserole** 24,50

pork fillet medallions on homemade egg noodles in a creamy mushroom sauce, topped with melted cheese and fried onions

upgrade to roast beef +4,00

Vienna Style Onion Roast (220g)

rump steak covered in sauce deep fried onions and potatoes

29,80 **Pork Filet Medallions** 21,90

on our mushroom cream gravy, with homemade pasta

Pan-Seared Redfish Fillet

in our white wine cream sauce, with boiled potatoes

20,90 **Trout "Miller Style"** 22,50

roasted in parsley butter, with boiled potatoes

Side dish changes, extra plates or cutlery, sauce served separately, and to-go boxes +1,00 ea.





Light Dishes · Poultry · Salads

Grilled Half-Duck served with homemade red cabbage, potato dumplings, and orange poultry sauce	25,50	Salad Platter with grilled Poultry in vinaigrette and house dressing, and pretzel sticks	18,90
Barbarie Duck Breast with homemade red cabbage, potato dumplings, and orange poultry sauce	24,90	Herring Filet "House Wife" Style with sour cream, apple, pickle, and parsley potatoes	16,90
Pan-Seared Chicken Breast with a bell pepper and onion ragout, served with potato croquettes	20,90	Italian Salad with pretzel sticks with ham, cheese, egg, olives, and balsamic vinegar dressing	17,90

add a **Fresh Market Salad** to any of our main dishes

+4,50

Vegetarian

Apple-Pumpkin Chutney ~ Vegan ~ served with crispy potato hash browns	12,90	Mushrooms in Creamy Gravy served in our herbal gravy with bread dumplings	14,90
Pepper-Onion Ragout ~ Vegan ~ served with two fried potato dumplings	13,90	Vegan tarte flambée ~ Vegan ~ topped with vegetables, mushrooms and herbs	17,90

Snacks

Franconian Schnitzel Bread breaded schnitzel with bacon and sauerkraut on rye bread, topped with melted cheese	12,90	Breaded Pork Filet Medallion served with homemade egg-noodles in our creamy gravy	12,50
Homemade Egg-Noodles in our cream gravy	5,70	Kinder Schnitzel breaded schnitzel served with fries	11,90

Dessert

"Winterdream" panna cotta topped with plum-cinnamon-wine-vanilla	8,90	Berry Cream Dessert creamy whipped yogurt dessert with blueberry compote and cookie crumble	6,90
Creme Brûlée silky vanilla cream with a crisp caramelized sugar topping	7,80	Chocolate Soufflé served warm with vanilla ice cream, whipped cream and blueberry compote	9,80
Vanilla or Chocolate Ice Cream add whipped cream (+1,10) add blueberry compote (+2,50)	1,80/scoop		

Allergens and additives

For detailed information about allergens and additives, a separate document is available.
Our friendly staff will be happy to assist you!

- All our prices are in Euros -



Side dish changes, extra plates or cutlery, sauce served separately, and to-go boxes

+1,00 ea.